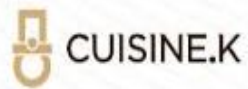


Lampiran 1: Sertifikat Magang (CJ)



CERTIFICATE OF INTERNSHIP



FREDERRICK EDBERT

THIS INTERNSHIP PROGRAM CERTIFICATE IS
AWARDED TO FREDERRICK EDBERT FOR HIS
OUTSTANDING COMPLETION OF
CUISINE.K'S 3-MONTH (K-STAGE)
PROGRAM AT RESTAURANT EVETT
FROM JULY TO SEPTEMBER OF 2024.

CJ 제일제당 (주)



Lampiran 2 : Sertifikat Magang dan Surat Rekomendasi (Restaurant EVETT)



EVETT Co., Ltd.
Address: 1F, 10-5, Dosan-daero 45-gil,
Gangnam-gu, Seoul, Republic of Korea
Contact: +82 70-4231-1022

Date: October 4, 2024

Dear Frederick,

This is to certify that Frederick Edbert has successfully completed an internship at Restaurant EVETT, located in Seoul, South Korea, from July 2, 2024 to September 23, 2024, with a total duration of 576 hours.

Frederick demonstrated dedication and professionalism throughout the internship and made valuable contributions to the restaurant's operations.

Responsibilities: Frederick was involved in various tasks, including customer service, food preparation, and kitchen support.

If you require any further information regarding his internship or performance, please feel free to contact us at career@restaurantevett.com.

We wish Frederick all the best in his future career.

Joseph Lidgerwood
Owner Chef
Restaurant EVETT
Seoul, South Korea

A handwritten signature in black ink, appearing to read 'Joseph Lidgerwood'.



Lampiran 3 : Form Penilaian Magang



AKADEMI SAGES

A Noble and Excellent Academy

ASSESSMENT SHEET FOR INTERNSHIP PERFORMANCE
Academic Year Of 2024/2025

Student Name : FREDERICK EDBERT VALENTINO
 Student ID Number : 22110032
 Supervisor (Academic) : Daniel Pandu Mau, M.Pd, M.M
 Supervisor (Internship) : Hyunmi Jeong
 Internship Partner : Restaurant EVETT
 Location : Seoul, South Korea
 Position/Field of Work : Kitchen

No.	Assessment Aspects	Weight (B)	Score (N) (Range 1 - 100)	Weighthead (B X N)
1	DISCIPLINE :			
	1) punctuality	5	100	500
	2) work attitude/behavior	5	100	500
	3) work responsibilities	5	100	500
	4) Presence	5	100	500
	5) Neatness and personal hygiene	5	100	500
2	PERFORMANCE :			
	1) understanding of work material	5	100	500
	2) work ability	10	100	1000
	3) work skills	10	100	1000
	4) quality of work	10	100	1000
	5) work efficiency	10	100	1000
	6) results of work (contribution)	10	100	1000
3	ADAPTATION ABILITY:			
	1) communication skills	5	100	500
	2) ability to cooperative	5	100	500
	3) ability to initiative	5	100	500
	4) work motivation and spirit	5	100	500
Total		100 %	1500	100.00
Final Score (Weight Total (BXN) / Weight Total)			100	

Seoul, South Korea

Lelira
Hyunmi Jeong
Sous chef

Lampiran 4 : Lembar Pembimbingan Magang



AKADEMI SAGES

A Noble and Excellent Academy

**LEMBAR PEMBIMBINGAN MAGANG
Tahun Akademik 2024 / 2025**

Nama Mahasiswa/i : Frederrick Edbert Valentino
 NIM : 22110032
 Dosen Pembimbing : Daniel Pandu Mau, M.Par., M.M.
 Mitra Magang : Restaurant EVETT Seoul
 Lokasi Magang : 1f, 10-5 Dosandae-ro 45-gil, Gangnam-gu, Seoul, Korea
 Posisi/Bidang Kerja : Tim Preparasi Mid-Course

No.	Hari/Tanggal	Pembahasan	Paraf
1.	23/8/2024	Pembahasan bab I	
2.	26/8/2024	Revisi bab I	
3.	2/9/2024	Pembahasan bab I, II, III, dan revisi bab I, II, III	
4.	4/9/2024	Pembahasan bab IV, dan revisi bab IV	
5.	30/9/2024	Review tabel realisasi kegiatan magang	
6.	12/1/2025	Revisi tabel, Review keseluruhan	
7.	20/1/2025	The internship report has been approved.	

Catatan:
Kartu Pembimbingan Magang wajib selalu diisi pada saat melakukan konsultasi dengan Dosen Pembimbing.

Mengetahui:
Dosen Pembimbing,

Daniel Pandu Mau, M.Par., M.M.
NIDN: 0728079105

Pemagang,

Frederrick Edbert Valentino
NIM: 22110032